

Park Place

POST

PP
Park Place
AT NEWTOWN SCHOOL



November 2020

While Park Place is currently closed due to COVID-19, we've put together some activities and information to keep you busy while at home!

As always, please read the Park Place Reminders weekly email and check the City website for Park Place updates: www.JohnsCreekGA.gov.

PARK PLACE BOOK CLUB

Let's get reading! The Park Place Book Club will be discussing these books at their upcoming virtual meetings. Look for the meeting details (held by Zoom conference call) in the weekly Park Place Reminders emails. Upcoming meetings include:

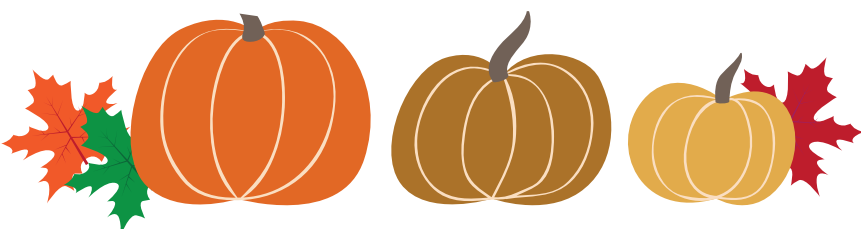
- Dec. 8: "Big Little Lies" by Liane Moriarty
- Jan. 26: "Varina" by Charles Frazier

PARK PLACE SOCIAL SINGERS

Park Place Social Singers are gathering on the first and third Tuesday of the month at 10 a.m. They are using a recurring zoom link/passcode which is listed below.

Join the Zoom Meeting online:
<https://us02web.zoom.us/j/84013016538>
Meeting ID: 840 1301 6538

On your mobile device:
Call: 346-248-7799
Meeting ID: 840 1301 6538



ACTIVITY OF THE MONTH

Learn a new instrument!! From the piano to guitar, there are instruments large and small for you to learn! These days, musical instruments are more affordable than ever - check online or a local music shop (many of whom will let you try an instrument before you buy) to get expert advice.

FUN FACT

November's full Moon is traditionally called the Beaver Moon. In the Colonial Era, this was the month to set one's beaver traps before the swamps froze and beavers retired to their lodges, to ensure a supply of warm winter furs. In 2020, November's full Moon occurs on Monday, Nov. 30, at 4:30 a.m. EST.



NOVEMBER BIRTHDAYS!

Happy Birthday to all of our Park Place participants celebrating in NOVEMBER!

Rita Arthur
Sandra Baggett
Courtney Bailie
Vijaya Bakshi
Linda Beall
Cathy Bedell
Sandra Bell
Linda Berggren
Faye Bissonnette
Debra Boice
Patricia Bradley
Cecilia Brown
Bette Butler
Charlotte Canada
Lily Chin
June Clark
Patricia Ann Clark
Patricia Clement
Rick Conner
Christina Coombs
Ken Daniels
Barbara Danielsen
Judy Davis
Karen Dvornek
Karin Fazzio
Andrienne Frischer

Susan Garrard
Millie Garrett
Lee Geary
Mona Hassanein
Robbie Helms
Patricia Hodge
Mary Beth Holland
Sandra Holloway
Carole Hropovich
Gail Hurley
Henry Inselmann
Gail Klein
Viola Kronen
Samantha Lachapelle
Mary Jane Lawson
Cheri Lawson
Anthony Levite
Robert Lewis
Belinda Marsh
Dianthia Mathews
Frank McGing
Helga Moore
Mary Lou Oliver
Marie Acee O'Neill
Nancy Owings
Alby (Albert) Palombo

Cynthia Pierce
Beth Pullman
Eugenia Reeves
Kathleen Richter
Gloria Rockoff
Lillian Seymore
Barbara Sickmon
Ruby Simpson
Therese Soule
Joan Stanhope
Carolyn M Stelley
Marie Stimson
Bernie Taranto
Rose Thompson
Pai Hong Tsai
Robert Vance
Sharon Walker
Carol Walker
Liz Wang
Sandi Whalen
Mary Whiteman
Christine Yeh
Inocencio Andres Zuniga

WHAT'S BEEN HAPPENING?

We miss seeing all our participants and friends at Park Place. Please let us know how you're doing! Did you celebrate a milestone birthday? Have you completed a DIY project at home? Share a story or send us a photo of what you've been doing! Email ParkPlace@JohnsCreekGA.gov and we'd love to share in an upcoming edition of the Park Place Post.



BOREDOM BUSTERS

Take a few minutes to have some fun with brain teasers and boredom busters below!

History Trivia Questions

**Answers on page 4*

1. What color is the M in McDonalds? (yellow)
2. What is the Aloha State? (Hawaii)
3. What is the National Dish of America? (hamburger)
4. Which blood type is known as the universal donor? (O-negative)
5. Where is Times Square? (New York City)

Word Search

November brings cooler temperatures, leaves changing color, the traditional Thanksgiving holiday! Print off this page and try to find the words associated with Thanksgiving!

R	N	F	A	L	L	E	V	L	O	R	R
Y	A	D	I	R	F	K	C	A	L	B	S
N	O	V	E	M	B	E	R	G	E	I	N
Y	A	T	A	O	A	F	R	E	A	E	O
E	I	V	K	R	E	A	A	T	E	R	I
K	V	T	R	A	V	F	E	O	F	R	N
R	B	T	S	Y	R	A	E	S	F	I	O
U	F	T	P	L	Y	M	O	U	T	H	D
T	L	E	R	I	V	I	C	O	R	N	E
A	U	T	U	M	N	L	U	I	H	T	M
R	E	W	O	L	F	Y	A	M	N	D	A
L	I	E	C	E	L	E	B	R	A	T	E
G	R	E	E	N	P	E	A	S	O	L	R
A	H	A	R	V	E	S	T	E	M	N	C

WORDS TO SEARCH:

AUTUMN
BLACK FRIDAY
CELEBRATE
CORN
CREAMED ONION
FALL
FAMILY
FEAST
GRAVY
GREEN PEAS
HARVEST
MAYFLOWER
NOVEMBER
PLYMOUTH
TURKEY



CHARITY FOOD DRIVE SET FOR NOV. 9 & 10

Park Place is hosting a food drive benefitting North Fulton Community Charities on Monday, Nov. 9 from 1 p.m. to 4 p.m. and Tuesday, Nov. 10 from 9 a.m. to noon. Anyone wishing to donate will be asked to place bags/boxes in the trunk or back seat of their car for easy, contact-less pick up at the circle turnaround (near flag pole) outside of Park Place.

Park Place staff will wear masks and gloves to collect donated items. Donors will receive a "goody bag" as a thank you and a reminder that we miss you!



FREE OUTDOOR FITNESS

Free Outdoor Fitness continues in November at the Mark Burkhalter Amphitheater inside Newtown Park!

Classes are held on Sundays (10 a.m.), Mondays (6 p.m.)*, and Thursdays (10 a.m.).

All participants must bring their own exercise mats and water bottles.

All participants must sign a [waiver](#). You may print and sign waiver and bring it with you to the class; waivers will also be available at class check-in.

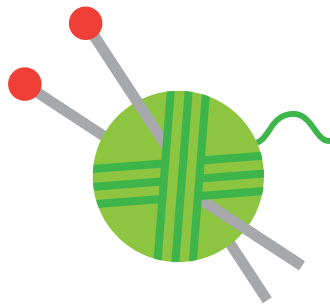


KNITTING & CROCHETING

Join us at for Knitting and Crocheting on Wednesdays from 11 a.m. to 1 p.m. at the Mark Burkhalter Amphitheater inside Newtown Park:

November 4,
November 11
November 18
November 25

Attendees are asked to wear masks and practice social distancing.



ANSWER KEYS FROM PAGE 3

Miscellaneous Trivia

1. Yellow
2. Hawaii
3. Hamburger
4. O-Negative
5. New York City



By Chef Lynn Ware

One of Fall's favorites are winter squash such as butternut, acorn and kabocha, Butternut squash is at their best from early fall through winter. Larger than most other winter squash, they range in size from six to 12 inches long and in weight from about two to about five pounds. Fresh butternut has a hard, light-tan rind and golden orange flesh without any soft spots, bruises or mold. This hardy squash can be kept for up to three months in a cool, dry place. But know that butternut squash will not last as long in a warm kitchen. For optimal storage keep them in the basement or another cooler place if possible. Buy them at the beginning of the season when the price is low and experiment with a variety of recipes throughout the season. Try preparing them as soups or sprialize them into pasta. Roast chunks for pizza, lasagna, or with other root vegetables.

If you want a meatless alternative for the holidays, try stuffing it with your favorite grain. Try using quinoa, wild rice or a medley of grains, nuts, fruit and veggies as demonstrated below.

Stuffed Roasted Butternut Squash

Prep Time: 30 mins. Cook Time: 1 hrs 30 mins. Total Time: 2 hours. Serves 8

Ingredients:

- 1 butternut squash
- 1 tbl olive oil
- 1 tbl olive oil for stuffing
- 2 carrots , peeled and chopped
- 2 stalks of celery , chopped
- 1 yellow onion , chopped
- 2 cloves garlic , minced
- 1/2 cup wild rice
- 2 cups vegetable broth

Directions:

Preheat your oven to 350F-To make the butternut squash: Cut the butternut squash in half lengthwise. Scoop out and discard the seeds, then put both halves on a baking tray, cut side up. Drizzle the olive oil on top of each squash and rub around to coat. Bake for 60 to 75 minutes until the squash is cooked and fork tender. Be careful not to overcook the squash as it will still bake more when assembled and heated later on.

Once baked, scoop out the flesh in the center of both squash halves, leaving about a 1-inch border all around. Set aside the scooped out squash flesh and chop it up.

Prepare the stuffing in a large pan, heat the olive oil over medium-high heat. Sauté the carrots, celery, onion, and garlic until the veggies soften and begin to brown. Add the wild rice and veggie broth to the pan, give it a stir, then cover and bring to a simmer. Cook for 10 minutes. Now add the brown rice to the pan, cover, and continue to cook another 8 to 10 minutes until the rice has cooked and fully absorbed the broth. Add in the walnuts, dried cranberries, sage, thyme, salt, and pepper. When ready, add in the scooped out and chopped squash flesh. Stir well to combine.

To stuff the squash: Pack in as much of the stuffing into both sides of the squash as you can. You will likely have leftovers, but I like to pack it in nice and firmly and make both sides heaping full. Pick up one squash half and flip it on top of the other. Use kitchen string to tie up the squash in 3 or 4 places holding it together. At this point you can choose to let it cool, cover with foil and store in the fridge for up to 3 days until ready to bake. Or you can bake it right away.

When you are ready to bake, lightly brush the top with more olive oil. Bake for 20 to 35 minutes until hot all the way through. Season the top with cracked pepper, and a sprinkle of chopped sage. The slices are tender and will easily fall apart, to help hold them together use a wide spatula, and carefully transfer them to the plat

